

The Duke of Wellington

Optional £1 unlimited tap water will be added to your bill.

All takings go to Mind Charity – Thank you.

A 12.5% discretionary service charge will be added to your bill.

No Cash, card only

All service & tips go to the staff.

For Allergen advice please ask your server.

BREAKFAST served Monday to Friday 8am - 11.30am, Saturday 10am – 2pm

Drinks

Virgin Mary 5 • Alcohol Free Aperol Spritz 7.5 • Citron pressé • Elderflower & fresh mint pressé 4.5

Mimosa 8 • Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary 9

Pimm's 8 / Jug 22 • Aperol Spritz • Hugo Spritz 9.5 • Limoncello Spritz • Campari Spritz 9.5

Snacks

Nocellara Olives 5 • Peanuts 3 • Cashews 3.5 • Seeded sourdough, olive oil & balsamic 4

Pork & prawn Scotch egg, Okonomiyaki style 9 • Haddock goujons, harissa mayo 8.5

Starters

Grilled King prawns, chilli, garlic & sourdough 10.5

Crispy soft shell crab, hot and sour sauce, papaya salad 10

Chalk stream trout ceviche, mango, chilli, peanut & lime 9.5

Beetroot falafel, bulgar wheat salad, preserved lemon, tahini 8.5 / 16

Burrata, honeymoon melon, basil, parmesan crisp 10.5

Charcuterie; Coppa, Chorizo picante, Finocchiona, pickled radish, cornichon 11 / 19

Beef tartare, bone marrow, egg yolk 11 / 19 *main with chips*

Mains

Pan roast Scottish salmon, lentils, peppers, beans, tomatoes & shellfish aioli 19

Tuna Niçoise salad, new potatoes, green beans, San Marzano tomatoes, soft egg, garlic vinaigrette 20

Braised pork belly, pea, chorizo & potato croquette, onion puree, grilled lettuce 20

Duke burger, Native breed double smash patty, bacon & cheese, house sauce, chips 17.5

Symplcity cumin vegan 'lamb' flatbread, tzatziki, garlic sauce, pickle, chips 17.5

Rare breed bavette steak, green peppercorn sauce, chips 24

Fish & chips, mushy peas, tartare sauce 19

Sides 6

Crispy new potatoes, mint zhoug • House mixed salad • Green beans, parmesan • **Chips 5**

Desserts 9

Chocolate ganache, salt caramel ice cream, praline • *Sauternes, Château Les Mingets 100ml 10.5*

Peach, white chocolate & passionfruit Pavlova • *Sauternes, Château Les Mingets 100ml 10.5*

Lemon posset, berries, Scottish shortbread • *Monbazillac, Château Ramon, 100ml 8.5*

Sticky toffee pudding, vanilla ice cream • *Pedro Ximénez, Mira la Mar, 100ml 10.5*

British cheese plate, quince jelly 12 • *Fonseca Port 100ml LBV 5.5 / 20y 9.5*